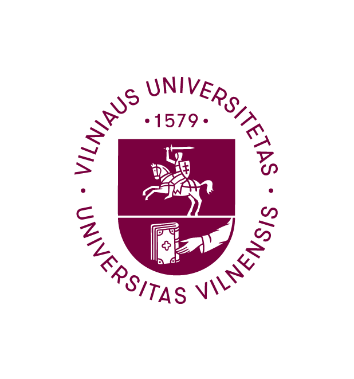
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**VILNIUS UNIVERSITY**

**FACULTY OF CHEMISTRY AND GEOSCIENCES**

**INSTITUTE OF CHEMISTRY**

**NAME OF THE DEPARTMENT**

**Name Surname**

Degree programme

Report of Scientific Research Work X/X p.

**TITLE OF THE REPORT**

Scientific adviser

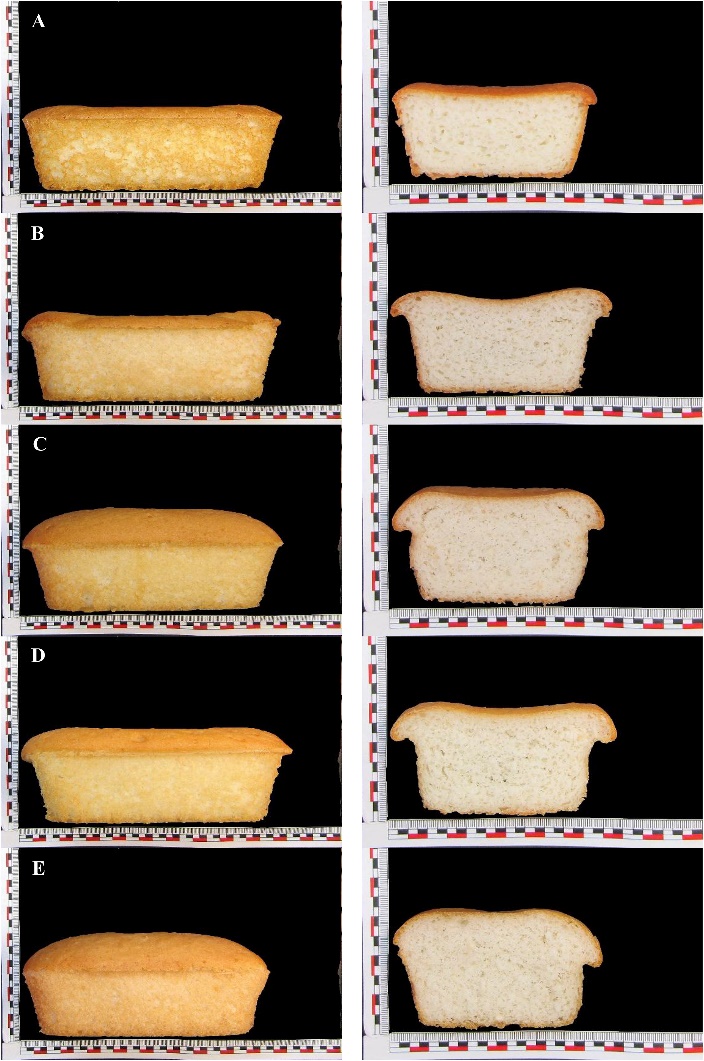
prof. dr. Name Surname

Vilnius 20XX

# TITLE OF CHAPTER

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**Fig. 1.** Effect of Addition of MW-treated Rice Flour on Viscoelastic Behaviour and Bread-making Performance of Gluten-free Dough.

A: Control 100 % rice flour, B: 30 % addition of treated rice flour at 20 % of Initial Moisture Content, C: 30 % addition of treated rice flour at 30 % IMC, D: 50 % addition of treated rice flour at 20 % IMC, E: 50 % addition of treated rice flour 30 % IMC [1].

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**Table 1.** List of cases.

|  |  |  |  |
| --- | --- | --- | --- |
| **No.** | **Case** | **Date** | **Result** |
|  | Case 1 | 25/01/2019 | Negative |
|  | Case 2 | 16/02/2019 | Positive |

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